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PATENT #3

Case Docket No. ORYXE.027A Date: September 18, 2002

9-25-2

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant(s) : Jordan, Frederick L.

Appl. No. : 10/084,243

Filed: February 26, 2002

For : METHOD AND

COMPOSITION FOR USING

ORGANIC, PLANT-DERIVED,

OIL-EXTRACTED

MATERIALS IN TWO-CYCLE

OILS FOR REDUCED

**EMISSIONS** 

Examiner : Unknown

Group Art Unit: 1714

I hereby certify that this correspondence and all marked attachments are being deposited with the United States Postal Service as first class mail in an envelope addressed to: United States Patent and Trademark Office, P.O. Box 2327, Arlington, VA 22202, on

September 18, 2002

(Date)

Eric B. Ives, Keg. No. 50,928

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SEP 2 3 2002

TC 1700

## TRANSMITTAL LETTER

United States Patent and Trademark Office 'P.O. Box 2327 Arlington, VA 22202

ATTENTION: APPLICATION BRANCH

Dear Sir:

Enclosed for filing in the above-identified application are:

- (X) An Information Disclosure Statement.
- (X) A PTO Form 1449 with fifty two (52) references.
- (X) The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment, to Account No. 11-1410.
- (X) Return prepaid postcard.

Registration No. 50,928

Agent of Record

ORYXE.027A TRADENANT THE UN

THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant	:	Jordan, Frederick L.	) Group Art Unit
App. No.	:	10/084,243	) )
Filed	:	February 26, 2002	RECEIVED
For	:	METHOD AND COMPOSITION FOR USING ORGANIC, PLANT-DERIVED, OIL- EXTRACTED MATERIALS IN TWO-CYCLE OILS FOR REDUCED EMISSIONS	SEP 2 3 2002 TC 1700
Examiner	:	Unknown	<i>)</i> ) )

## INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: 9//9/2002

∠Éric B. Ives

Registration No. 50,928

Agent of Record 2040 Main Street

Fourteenth Floor

Irvine, CA 92614

(805) 547-5580

FORMA 0-1449

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE

INFORMATION DISCLOSURE STATEMENT
BY APPLICANT

(USE SEVERAL SHEETS IF NECESSARY)

ATTY. DOCKET NO.	
ORYXE.027A	

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APPLICANT Frederick L. Jordan

SEP 2 3 2002

FILING DATE February 26, 2002 GROUP 1714 TC 1700

	U.S. PATENT DOCUMENTS						
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_	1	3,018,247	01/23/62	Anderson et al.			
	7	3,438,757	04/15/69	Honnen et al.			
	1	3,524,909	08/18/70	Braus et al.			
	/	3,655,833	04/11/72	Eggensperger et al.			
	1	3,920,661	11/18/75	Ramey et al.	260	270	
	7	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	7	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	/	4,000,113	12/28/76	Stephen	260	45.8 N	
	7	4,007,157	02/08/77	Ramey et al.	260	45.8 N	-
	,	4,051,102	09/27/77	Ramey et al.	260	45.8 N	
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		4,081,475	03/28/78	Spivack	560	55	
	7	4,089,842	05/16/78	Ramey et al.	260	45.75 C	
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U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE ATTY. DOCKET NO. ORYXE.027A

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**GROUP** FILING DATE February 26, 2002

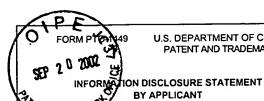
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	,	5,826,369	10/27/98	Jordan	44	308	
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		Scita. G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". Methods in Enzymology, 213:175-185
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	/	Scita, G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". J. Natr. Biochem. 3(3):124-8
`	/	Papadapoulous, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans-β-cartontene autoxidation at elevated temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole", Food Chemistry 54:251-253.
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